

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1. (Currently amended) A process for preparing a potato patty having no oil drip when reconstituted, comprising the steps of:

coating a potato patty [in] with oil at an oil temperature between about 200 degrees Fahrenheit and about 400 degrees Fahrenheit for a time between about 15 seconds and about 120 seconds;

removing excess oil from a surface of the potato patty;

heating the potato patty in an impingement oven at an oven temperature of between about 425 degrees Fahrenheit and about 500 degrees Fahrenheit for a time between about 150 seconds and about 630 seconds; [and]

freezing the potato patty thereafter; and

reconstituting the potato patty in a toaster.

2. (Original) A process in accordance with Claim 1, wherein said step of heating in an impingement oven is for between 210 seconds and 360 seconds.

3. (Currently amended) A potato patty having no drip when reconstituted, prepared by a process comprising the steps of:
 - coating a potato patty [in] with oil at an oil temperature between about 200 degrees Fahrenheit and about 400 degrees Fahrenheit for a time between about 15 seconds and about 120 seconds;
 - removing excess oil from a surface of the potato patty;
 - heating the potato patty in an impingement oven at an oven temperature of between about 425 degrees Fahrenheit and about 500 degrees Fahrenheit for a time between about 150 seconds and about 630 seconds; [and]
 - freezing the potato patty thereafter; and
 - reconstituting the potato patty in a toaster.
4. (Original) A potato patty prepared by a process in accordance with Claim 3, wherein said step of heating in an impingement oven is for between 210 seconds and 360 seconds.
5. (Non-elected) A system for preparing a potato patty comprising:
 - means for coating a potato patty in oil at an oil temperature between about 200 degrees Fahrenheit and about 400 degrees Fahrenheit for a time between about 15 seconds and about 120 seconds;
 - means for removing excess oil from a surface of the potato patty;

means for heating the potato patty in an impingement oven at an oven temperature of between about 425 degrees Fahrenheit and about 500 degrees Fahrenheit for a time between about 150 seconds and about 630 seconds; and

means for freezing the potato patty.

6. (Withdrawn) A system in accordance with Claim 5, wherein said step of heating in an impingement oven is for between 210 seconds and 360 seconds.

7. (New) A process for preparing a potato product having no oil drip when reconstituted, comprising the steps of:

coating a potato product with oil at an oil temperature between about 200 degrees Fahrenheit and about 400 degrees Fahrenheit for a time between about 15 seconds and about 120 seconds;

removing excess oil from a surface of the potato product;

heating the potato product in an impingement oven at an oven temperature of between about 425 degrees Fahrenheit and about 500 degrees Fahrenheit for a time between about 150 seconds and about 630 seconds; and

freezing the potato product thereafter.

8. (New) A potato product having little or no drip when reconstituted, prepared by a process comprising the steps of:

coating a potato product with oil at an oil temperature between about 200 degrees Fahrenheit and about 400 degrees Fahrenheit for a time between about 15 seconds and about 120 seconds;

removing excess oil from a surface of the potato product;

heating the potato product in an impingement oven at an oven temperature of between about 425 degrees Fahrenheit and about 500 degrees Fahrenheit for a time between about 150 seconds and about 630 seconds; and

freezing the potato product thereafter.